



RESTAURANT MENU

Our dishes are prepared with fresh herbs & spices, specially selected by our chef, to improve the quality of our dishes. All of the ingredients specified in our dishes can be added to or omitted as they are prepared from scratch. Please speak to our servers for any allergen information before placing your order. Thank you.

Starters / Tapas

Garlic Bread V	5.95	Loaded Fries GF V	7.95
Pizza base with fresh garlic & home-cooked tomato sauce		Fries with minced beef sautéed with garlic, chilli, peppers, sweetcorn & onions.	
Add spicy picante base	+ .55p	Topped with cheese & jalapeños	
Add cheese	+ 1.00		
Mare é Monte	7.95	Nachos & Dips GF V	7.95
Portobello mushrooms cooked to perfection with garlic prawns & cheese in a rich tomato sauce		Crispy corn-based chips with cheese & jalapenos. Served with minced beans, sour cream, guacamole & salsa on the side	
Chilli Hotshots V	6.50	Add beef or chunky chicken on top	+1.00
Fresh jalapeños & cream cheese, coated in breadcrumbs		Choritos	8.50
Sopaipillas y Peure	6.95	Chilean freshwater mussels sautéed with garlic, red onions & parsley	
Crispy handmade dough served with a bowl of salsa		Choice of sauce: white wine, tomato or cream	
Huevo Mexicano V	6.95	Calamari Fritti	7.95
Egg with spinach & cheese in a herby tomato sauce		Crispy battered squid. Served with salad & tartar sauce	
Huevo Ranchero	7.95	Meatballs El Paso	7.95
Molida beef, chilli, sweetcorn & peppers on a bed of corn-based tortilla chips. Topped with fried egg & cheese		Minced lamb assorted with finely diced carrots, garlic, onions & herbs. Served in a rich tomato sauce	
Mexican Chicken Wings	5.95	Marinated Olives	6.50
Choice of sauce: home-made BBQ or picante		Served with oven cooked Ciabatta bread on the side	
King Prawns	8.95	Lamb Chops	8.95
Butter-fried king prawns in garlic butter with fresh parsley & black peppers. Served on a bed of salad leaves		Tender lamb chops marinated overnight with Mexican herbs. Served on a sizzler with rice	
Prawn Cocktail	6.95	Garlic Mushrooms	6.50
North-Atlantic prawns in Marie Rose sauce, balanced on a nest of lettuce leaves		Sautéed in garlic & vegetable butter. Served with salad	

Tex-Mex Specials

Burritos (GF) 13.95

With your choice of Beef, Chicken or Vegetarian.
Onions, mushrooms, garlic, chillies, cheese, spinach & red beans rolled in a tortilla wrap cut in 2 halves.
Served with salad and rice on the side

Chimichanga (GF) 13.95

With your choice of Beef, Chicken or Vegetarian. Topped with cheese, Sweetcorn, peppers, onions & chilli in a wrap.
Served with salad & choice of chips or rice

Enchiladas (GF) 13.95

With your choice of Beef, Chicken, Seafood or Vegetarian.
Tortilla rolled around seasoned mixture of peppers, sweetcorn, onions in a cheesy & savoury béchamel-tomato sauce.
Served with rice

Chilli Con Carne 13.95

The most traditional Mexican recipe that needs no further introduction.
Choice of base: chips or rice

Pollo Ranchero 13.50

Diced chicken infused with garlic, onion, avocado, cocoa & red beans in a tomato sauce.
Served with roast potatoes & rice with sprinkled parsley

Paella 15.95

Rice in a mix of seafood, mussels & succulent chicken pieces served with a grilled king prawn

Fajitas Chirrantas (GF)

Beef	18.95
Chicken	16.95
Combo	17.95
Vegetarian	15.95

Assorted with sliced onions & bell peppers served on a sizzling platter.
Served with sour cream, salsa, guacamole dips & 2 soft tortillas.
Choice of side: chips or rice

<i>Bowl of cheese</i>	1.50
<i>Extra tortilla wrap (each)</i>	+ .50p

Pescado—Fish

Our seafood is sourced locally from the Moor to support local businesses. Our fish dishes are served with a side of chips, rice or vegetables

King Prawns 19.95

Butter-fried king prawns marinated in garlic butter with fresh parsley & black peppers. Served on a bed of salad leaves

Seabass El Paso 18.95

Two succulent fillets marinated in garlic paste, red onions, fresh herbs & cherry tomatoes

Salmon Pesto 18.95

Cooked in ground pepper with prawns blended in zesty pesto sauce, a hint of cream & grilled asparagus

King Prawns Provençale 19.95

With fresh tomatoes, onions & chillies served with salad

Swordfish 18.95

Grilled with prawns, dill & cream sauce

Carne—Meat

Our steaks are served with a side of chips, rice or vegetables

Naturale 20.95

Charcoal grilled steak, served with button mushrooms & salad

Surf N' Turf 22.95

Served with mixed seafood & a grilled king prawn

Diane 21.95

Onions, mushrooms, French mustard in a creamy sauce

Mexicana 21.95

Mushrooms & seasonal herbs in a tomato-creamy sauce

Peppercorn 21.95

Freshly prepared with peppercorns & French mustard, with a touch of cream

Dolcelatte 21.95

Lombardian style soft & creamy blue cheese sauce

El Paso 22.95

Smoked mushrooms, fried egg, mozzarella, rice & chips, served in a sizzler

Upgrade to Fillet steak +5.95

Pollo—Chicken

Pizza

Our chicken dishes are served with a side of chips, rice or vegetables

Pollo Borracho	15.95
Chicken cooked with garlic, pepper, onion, chillies, mushrooms cooked in fresh tomato sauce with a touch of cream	
Pollo Al Cognac	15.95
Chicken cooked with diced onions & wild mushrooms, in a rich creamy sauce	
Pollo Espinaca	15.95
Chicken cooked with onions, garlic, asparagus & spinach in a creamy sauce	
Pollo Picante	15.95
Chicken cooked with onions, tomatoes, peppers, mushrooms, garlic & chillies	
Pollo Al Horno	16.95
Chicken cooked with garlic, peppers, olives, asparagus, wholegrain mustard & dolcelatte in a rich tomato sauce.	
Pollo El Paso	17.95
Grilled chicken with smoked mushrooms, fried egg, mozzarella, rice & chips on a sizzler. Served with peppercorn sauce	

Pasta

Choice of pasta: Penne or Linguine

Bolognese	11.95
Traditional Italian meat sauce	
Napolitano V	11.95
Traditional Italian sauce cooked with parsley, basil, garlic & plum tomatoes	
Monte Verde V	11.95
Mixed vegetables with herby tomato or cream sauce	
Marinara	13.95
Mixed seafood, mussels & finely diced onions in a rich tomato sauce with hint of parsley	
Al Salmon	13.95
Smoked salmon & button mushrooms cooked in tomato sauce with a hint of cream	
Pollo	12.95
Diced chicken cooked with garlic, onions, peppers, chilli & sweetcorn in a tomato cream or cream sauce	
Lasagne	11.95
Layers of pasta with molida beef & béchamel sauce	

Margherita V	9.95
Tomato & mozzarella	
Funghi	10.50
Portobello mushrooms, tomatoes & mozzarella	
Quattro Stagione	10.50
Mushrooms, olives, mature cheese, salami & chicken	
Hawaiiana	10.50
Succulent chicken, pineapple, cheese & tomato	
Vegetariana	10.50
Seasonal mix vegetables, mushrooms in a tomato & mozzarella base	
Mexicana	10.95
Peperoni, jalapeños & mature cheddar in a picante base	
Marinara	10.95
Mixed seafood, calamari, mozzarella & tomato	
Fantasia	10.50
Succulent chicken & sweetcorn	
El Paso	10.95
Chef's special with a bit of everything	
Quattro Formaggio	10.50
Tomato, mozzarella, parmesan, gorgonzola & dolcelatte	
Calzone	12.95
Folded pizza with mozzarella, chicken, chestnut mushrooms, topped with Bolognese sauce	
Calzone Verdi V	11.95
Earthy vegetables, chestnut mushrooms & mozzarella, topped with rich tomato sauce	

Sides & Salads

Chips	2.95
Rice	3.95
Vegetables	4.95
Fried Mushrooms & caramelised Onions	3.95
Dips	4.50
Tray of minced beans, guacamole, salsa & sour cream	
Chilean Salad	5.95
Cherry tomatoes, red onion, jalapeños, in olive oil & balsamic vinegar dressing	
Mixed Leaf Salad	5.95
Mixed leaves, fresh tomatoes, cucumber, onions, peppers & olives	
Mediterranean Salad	6.95
Mixed leaf salad with feta cheese	